



WELCOME TO THE BUTCHER

HOW DOES IT WORK?

- 1 Choose your favourite meat cut
- 2 Order the starters
- 3 Order side dishes
- 4 What would you like to drink?



Hospitality is our job



You won't pay the cover charge



Bread and Taralli are included

1 MEAT FROM THE BUTCHER'S COUNTER

Choose your favorite cut from the meat counter!

Let our experienced butchers guide you to find the perfect cut of meat for you.

Bowler hats

Pork neck meat rolls, beef or turkey, handmade with different fillings

Zampina sausage

Traditional sausage from Sammichele di Bari with beef, pork and dried tomato

Skewers

Traditional Abruzzo sheep skewers

Knife tip sausage

Murge black pig, fennel and white wine

Local pork fillet

With poppy seeds

Fillet steak

Irish hot girl

Beef strips

With caciocavallo, rocket and cherry tomatoes

Sirloin

From Argentina

Strips of chicken

With pitted olives, capers, oregano, cherry tomatoes and friggitelli peppers

Marrow

Diaphragm

Of scottona

Lamb ribs

Picanha

From farm to fork



SMALL FARMERS AND ANIMAL WELLBEING



SELECTION OF QUALITY MEAT



YOUR DISTRICT BUTCHERSHOP

Sliced beef

Chicken breast

Piedmontese yellow pasta

Ribs

5 spokes always present on the counter, including a special one every month

Florentine

5 spokes always present on the counter, including a special one every month

Tomahawk

Rump

Cut

Turkey strips

With cherry tomatoes, peppers, olives and capers

With cherry tomatoes, peppers, olives and capers

Chicken wings

Breaded Piedmontese

Chicken turnover

Ligurian stuffed rabbit

We are always looking for new products, respecting the rhythms of nature!

| Prices are displayed at the butcher's counter |

2 STARTERS

Grilled Caciocavallo cheese

With confit tomatoes, thyme, honey and crunchy bread.



€ 8,50

Bufala Caprese

Red and yellow coppery tomatoes, Camone tomatoes, buffalo mozzarella and fresh basil.



€ 9,50

Manzo tonnato bruno

Beef with tuna sauce, rocket salad and fruit of the caper.



€ 12,00

Tartare

Piedmontese Fassona beef with capers and Peranzana olives.

€ 12,00

Italian Tartare

Piedmontese Fassona beef with olives, capers, pistachio pesto, stracciatella, and crumbled taralli.



€ 14,00

Beef Carpaccio

Beef sirloin carpaccio, tomato mayonnaise, rocket salad and parmesan cheese.



€ 13,00

Bone marrow in beef tartare

Piedmontese Fassona beef tartare with bone marrow, gremolata and crispy bread.

€ 13,00

Courgette Flowers**

Fried courgette flowers served with tartar sauce.

€ 8,00

Granny's meatballs

Beef and pork meatballs, cooked all night long in tomato sauce.



€ 8,50

Il Pugliere for 2 people

Capocollo from Martina Franca and creamy stracciatella served with warm Barese focaccia.

€ 12,00

Hummus with tomatoes

Chickpeas hummus with tomatoes.

€ 7,00

Chicken Crocche

Small crunchy pieces of Piedmontese chicken breast served with sweet mustard sauce.

€ 8,50

3 SIDE DISHES

Apulian Caponatina

Peppers, eggplants, cherry tomatoes, capers, olives, pine nuts and tomato sauce.



€ 6,50

Mashed potatoes

Creamy mashed potatoes with crunchy capocollo.



€ 6,00

Roasted Novelle

Roasted potatoes with rosemary and parmesan grated cheese.

€ 5,50

Mashed broad beans and chicory

With garlic, oil, and chili pepper.



€ 6,50

Simple Green Salad

With vinaigrette of olive oil and balsamic vinegar.

€ 5,00

Crispy Mediterranean salad

Baby gem salad, coppery tomatoes, olives, chickpeas, feta and sweet mustard dressing.

€ 6,50



Grilled vegetables

Eggplants, courgettes and baby carrots with olive oil and balsamic vinegar.

€ 6,00



4 WHAT WOULD YOU LIKE TO DRINK?

Order at the butcher's counter.

ask for the drinks list. Have you ever tried our **Primitivo**?



Discover the meal

FOR OUR PUPPIES

€ 5,00

**the product was purchased frozen